Locals Pancake day

Ingredients	Qty	Weight	Cook From	Cook Method	Time	Cook Temp	Core Temp
Flour - Plain	50 g		A				
Free range eggs	1 each		C	Simmer	6m	100°C	
lemon 1/8	⅛ each						
Prep Multi Rapeseed oil 2x10ltr easy pour	15 g		A				
Semi Skimmed Milk (6 x 2ltr)	100 ml		C				
Sugar - Caster Sugar (Breakpack)	30 g		C				

Method & Presentation

- Whisk the milk and egg together in a bowl.
- Add to the flour and whisk to a smooth batter.
- Add 1/3 of the oil to a frying pan and add 1/3 of the mix.
- when cooked on the first side flip over and cook on the second.
- Repeat this 3 times.
- Serve as shown in picture.
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Dish Time	Crockery
No Time	

Pancakes